L	TV OF TT	THE VILLE		No.	of R	isk Fa	actor/Ir	nterventions	Violations	3	Date	11/3	जि ।
CITY OF TITUSVILLE DEPARTMENT OF HEALTH					No. of Repeat Risk Factor/Intervention/Violations						Current Expiration	11/10	/2017
stabl	ishment	Location	•						Phone				
Missy's Arcade 116						nd	St						
				urpose of Inspection Est Type					Risk Category				
ermit	ʿ [#] ∣Meli	ssa Wescoat	(F	(Routi	ine	Folio	w-up	FS (Ŕ	<u> </u>	(Hi	gh Med	dium	Low
		FOODBORNE ILLNESS	RISK FA	CTC	DRS /	AND	PUBL	C HEALTH	INTERVE	NTIONS	;		
7 11		nated compliance status (IN, OUT, N/O, N/									iate box for (
IN	= in compliand	ce OUT = not in compliance N/O = not or Compliance Status		cos	A = по R	ot app	licable		orrected on-si			R = repea	t violation cos
Demonstration of Knowledge							Compliance Status Potentially Hazardous Food Time/Temperature					re	
		Certification by accredited program,				16	16 IN OUT N/A N/O Proper cooking time & temperatures						
1	IN OUT	compliance with Code, or correct respon	nses			17		T N/A N/O			roc for hot h		
	. =	Employee Health				18		TWA NO	Proper cod	oling time	e & temperat	ures	X
2 3	IN OUT	Management awareness; policy present				19 20	IN QU	T N/A N/O			temperature		_
<u> </u>	IN 001	Proper use of reporting, restriction & ex Good Hygienic Practices	Clusion			21	_	T N/A N/O			temperature g & dispositi		
4	IN OUT N/O	Proper eating, tasting, drinking, or tobacco) use			22		T N/A N/O			th control; p		
5	IN OUT N/O	No discharge from eyes, nose, and mou	ıth										
		Preventing Contamination by Hands					وسرر		Consun				
5	IN OUT N/O	Hands clean & properly washed				23	IN(OU	N/A	undercook		provided for	raw or	
7	IN OUT N/A N/O	No bare hand contact with RTE foods of approved alternate method properly follows:						Hig	hly Susceptible Populations			s	
8	IN OUT	Adequate handwashing facilities supplied 8				24	IN OU	E NI/A	Pasteurize	d foods ι	ised; prohibit	ed foods	
0	114 001	accessible				24	114 00	IN/A	not offere				
9	IN OUT	Approved Sources Food obtained from approved source				25	IN OU	ΓM/Δ	-	remical	oved & prope	rly used	
.0	IN OUT N/A N/O					26	IN OU		Toxic subst		perly identifie		k
1	IN OUT	Food in good condition, safe & unadulte	erated			20	111 00	•	used nance with	Annro	ved Proce	durac	
2	IN OUT N/A N/O	Required records available: shelf stock t				27	IN OU				riance, speci		
٠.	IN OUT N/A N/C	parasite destruction Protection from contamination					IN OU	I IV/A	process, 8	HACCP	olan		
.3	IN OUT N/A	Food separated & protected				Risl	isk factors are improper practices or procedures identified as the most preva						
4	IN OUT N/A	Food-contact surfaces: cleaned & sanitize					contributing factors of foodborne illness or injury. Public Health Interventions control measures to prevent foodborne illness or injury.						
.5	IN OUT	Proper disposition of returned, previous served, reconditioned & unsafe food	ily					CONTROLLINES	isures to prev	ent roodi	JOHNE HILIESS	or injury.	
ark '	' X" in box if nu	Good Retail Practices are preventative meas mbered item is not in compliance Mark '	sures to co "X" in app	ntrol	the a	dditio	ACTIC n of pat COS an	nogens, chem	icals and phy =corrected o	sical obje n-site du	ects into food ring inspectio	s. on R =re	peat viola cos
	Dante	Safe Food and Water				41		In the observe	Proper U		tensils		
•	 	urized eggs used where required r & ice from approved source		+		41	41 In-use utensils: properly stored 42 Utensils, equip & linens: properly stored, dried & ha						
			ļ			42	l	Utensiis, eau	ip & linens: o	roperly st	ored, dried 8	k handled	
9		nce obtained for specialized processing met	thods			43		Single-use& :	single-service		· ·		
9	Dron	Food Temperature Control						Single-use& s Gloves used	single-service properly	articles:	properly stor	ed & used	
9						43		Single-use& s Gloves used Ut	single-service properly ensils, Equi	articles:	properly stor	ed & used	
9	temp	Food Temperature Control er cooling methods used; adequate equipme		-	-	43		Single-use& : Gloves used Use Food & non-i	single-service properly ensils, Equit and contact s	articles: oment a	properly stor	ed & used	
9 0 1 2 3	temp	Food Temperature Control er cooling methods used; adequate equipme erature control		-		43 44		Single-use& s Gloves used Ui Food & non-t designed, co	single-service properly ensils, Equi	articles: oment a surfaces o	properly stor nd Vending leanable, pro	ed & used	
9 0 1 2	Plant Appro	Food Temperature Control er cooling methods used; adequate equipme erature control food properly cooed for hot holding oved thawing methods used mometers provided & accurate		-	-	43 44 45		Single-use& : Gloves used Ut Food & non-idesigned, co Warewashing	single-service properly ensils, Equipmond contact sometructed & unfacilities: instantact surfaces	articles: oment a surfaces of sed lled, main clean	properly stor nd Vending leanable, pro tained, used:	ed & used	
9 0 1 2 3	Plant Appro	Food Temperature Control er cooling methods used; adequate equipme erature control food properly cooed for hot holding oved thawing methods used		-		43 44 45 45		Single-use& Gloves used Ut Food & non-designed, co Warewashing Non-food cor	single-service properly ensils, Equip ood contact s nstructed & u facilities: insta ntact surfaces Physic	articles: oment a surfaces of sed lled, main clean al Facilit	properly stor nd Vending cleanable, pro tained, used:	ed & used	
9 0 1 2 3 4	temp Plant Appr Theri	Food Temperature Control er cooling methods used; adequate equipme erature control food properly cooed for hot holding oved thawing methods used mometers provided & accurate Food Identification properly labeled; original container Prevention of Food Contamination		-		43 44 45 46 47		Single-use& s Gloves used Ut Food & non- designed, co Warewashing Non-food cor Hot & cold w	single-service properly ensils, Equipmond contact sometructed & unfacilities: instantact surfaces	articles: oment a surfaces c sed lled, main clean clean al Facilii ; adequal	properly stor nd Vending leanable, pro tained, used: ties te pressure	ed & used	
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19 10 11 12 13 14 14 15 15 16 17 18 18 19	Food Insecurate Contact Person Wipin	Food Temperature Control er cooling methods used; adequate equipme erature control food properly cooed for hot holding oved thawing methods used mometers provided & accurate Food Identification properly labeled; original container Prevention of Food Contamination ets, rodents & animals not present; no thorized persons unination prevented during prep, storage & dis onal cleanliness up cloths: properly used & stored	ent for			43 44 45 46 47 48 49 50 51 52 53	×	Single-use& s Gloves used Use Food & non-designed, co Warewashing Non-food cor Hot & cold w Plumbing Ins Sewage & wa Toilet facilitie Garbage & re Physical facil	ensils, Equi ood contact s nstructed & u facilities: insta itact surfaces Physic ater available talled; proper este water pro s: properly co fuse properly ties installed,	articles: Different al surfaces of sed lled, main clean al Facilit ; adequat backflow operiy dis onstructed disposed maintain	nd Vending cleanable, pro tained, used: ties te pressure devices posed d, supplied & l; facilities m ed & clean	ed & used operly test strips cleaned aintained	
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	FOOD	ESTABLISHMENT									
CITY OF TITUSVIL	16		GREASE TRAP IN	-	Dato						
DEPARTMENT OF			Yes	No	Date						
Establishment		Address/City/State/Zip C	i ode		Phone						
Missy's Arcade		116 Diamond St	-								
TEMPERATURE OBSERVATIONS											
Item/Location	Temp	Item/Location	Temp	Item/Loc	cation	Temp					
l		CA 2 10. 4				<u> </u>					
COO MILL	46.2	Stec. Cur									
61204	161	1444	100								
Hun	38	Main Service	Kaff.								
Chicken	00										
			·								
FI (les										
	101										
		OBSERVATIONS AND	 CORRECTIVE ACTION	S							
Number	ons cited in this report mu	ist be corrected within the	time frames below, or a	s stated in secti	ons 8-405.	11 of the food code.					
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Wtr	som tem De	Ature in Su	sled B" deep) plastic	Con	HIVER					
ایمکید	B 1090 F		1000 volu		A	ra both.					
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	indiate 4620 Father this 410 FAI regardi										
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	evice.	^ _	8 1	(()						
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	wal soul.	' /			r	, , ,					
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	and had	All.		_	_	, ,					
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Person in Charge (Signature) Lella VEVON ald Date: 11-30-17											
	(1) Magnon	Ω									
Inspector (Signature) Date: 1/3 17											